



2000 Dominus

The first vintage of the new millennium will be remembered for its fine quality. This vintage was characterized by a rather normal growing season and an unusually long harvest—a year where careful planning resulted in a wine with fully-developed flavors and complexity.

The 2000 vintage has a deep ruby color with a complex nose of cloves, blackberries and dark chocolate. The structured tannins are enrobed with an enticing aroma. This wine explodes in the mid-palate, with essences of spices and worn leather. The long, lingering finish displays a harmony of tobacco, coffee and fruit.

The 2000 blend comprises 83% Cabernet Sauvignon, 9% Cabernet Franc, 5% Merlot and 3% Petit Verdot.

This wine will age gracefully. We recommend decanting the wine prior to serving, to allow it to develop its full potential. This is especially important when serving young Dominus wines.

Vintage Summary:

The 2000 growing season started with a winter of average rainfall, but included 2.4 inches of rain in a single day in February. A warm and sunny spring resulted in a uniform budbreak. The bloom commenced in mid-May, during a period of light rain and cool temperatures, followed by warm and windy days. June saw a record high temperature of 109°F on the 13th and 14th, but did not cause sunburn because of late leaf-picking. The remainder of the summer was ideal – warm days and cool nights. The average temperature was 83°F in July and 85°F in August. A little rain fell on August 30th and September 2nd, allowing a prolonged hang time for the grapes and the ability to reach full maturation. Following a heat spike of 105°F on September 18th, the weather cooled. We finished our harvest prior to the rain that started October 10th, and concluded a quality vintage.

BEGINNING DATE OF HARVEST: August 30

FINAL DATE OF HARVEST: October 5

PERCENTAGE OF NEW BARRELS: 40%

TIME IN BARREL: 18 months

BOTTLING DATE: August 2002

9-LITER CASES PRODUCED: 6500

RELEASE DATE: June 2003